**SAINT PETER'S CHURCH GLUTEN FREE BREAD RECIPE**

**Ingredients:**

2 cups coarsely ground gluten free oats (purchased or use food processor or blender)

2 1/3 cups gluten free baking mix

1 tablespoon double acting baking powder

2 teaspoons xanthan gum

1/4 teaspoon salt

3/4 cup non-eucalyptus honey

1/2 cup carbonated water

1/2 cup soy milk

1/4 cup vegetable oil

Be certain the oats package is labeled “gluten free” as not all oats are.

**Directions:**

Pre-heat oven to 400° F.

Whisk baking mix, baking powder, xanthan gum and salt together in a large bowl. Add

oats and stir until you have a coarse mix. In a second bowl whisk together (make a slurry) the honey, soy milk, and carbonated water. Then stir in a *generous* 1/4 cup of vegetable oil. Add liquid to dry ingredients as needed to make a large dough round. *Note: This will be a sticky, wet dough. It is easier to work with if covered and refrigerated for one hour (or overnight).*

Cut dough ball in half. Turn dough out onto parchment paper generously dusted with gluten free baking mix and roll to about 1/4 inch thickness. It’s better to liberally dust with baking mix right before rolling out dough. Cut and score the dough with the 6“ plastic cookie cutter (not all the way through except the outside, 1 side offset 1/6”) to facilitate breaking during distribution. Place loaves on a parchment lined baking sheet. Re-form scraps and repeat. Bake at 400° F for approximately 10-12 minutes until lightly browned. Cooking time will vary slightly depending on moisture level — **but do not over bake**. Cool completely on cooling rack.

Recipe yields about 8 loaves

Doug’s Notes:

* Alternate method: I Form the dough ball into a thick circular loaf and using a long knife, I cut it into 6 equal wedges. I roll each wedge into a ball, dust with flour, and with hands press it out into a circle and then finish by rolling it large enough to cut a 6” circle about 3/16” thick, parchment paper top and bottom. I reform the trimmings from the first 6 to get 3 or 4 additional rounds.
* The 11 1/2 minutes at 400 degrees works best with an insulated cookie sheet. Time may be less with an uninsulated pan.
* I find it easier to roll each 6” round on a separate piece of parchment paper (approx. 8 X 8”) instead of transferring the rounds to a parchment lined baking sheet. The rounds can then be cut, scored, placed on the baking sheet, and baked on the individual parchment papers. (This simplifies handling)
* I stir all of the liquid into the dry ingredients.
* It is not important for every round to be identical or perfect! It is homemade bread.
* I keep the cookie cutter sitting in a shallow bowl with just enough water to wet the edges.
* I find that slowly lifting the cookie cutter on an angle helps it release from the dough.